

**2020 DKG Illinois State Organization  
Convention Menus**

***Saturday Standard Luncheon\****

*Marriott Club*

Deli-sliced Turkey Breast, Bacon, Lettuce, and Tomato, with Cranberry Mayonnaise (on the side) served on Multi-grain Wheat Bread  
Chilled Salads and Relishes  
Baked Cookies  
Freshly Brewed Coffee, Tazo® Tea Selection, and Iced Tea and Water

***Saturday Banquet Standard Dinner\****

*Chicken Florentine*

Stuffed with Spinach and served with Picante Red Pepper Coulis and Basmati Rice  
Field Greens Tossed in Toasted Pecans, Oranges, Sun Dried Cranberries, & Chives served with Champagne Vinaigrette  
Assorted Rolls & Butter  
Freshly Brewed Coffee, Tazo® Tea Selection, and Iced Water

***Sunday Awards Standard Breakfast\****

*The All American*

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon  
Served with Breakfast Potatoes & Fresh Seasonal Fruit  
Freshly Brewed Regular and Decaffeinated Coffee and Tazo® Tea Selection

***\*Special Diets***

Standard Meals above modified by Chef according to special diets  
Vegetarian Meal – *Vegetarian Strudel*  
Diabetic – *Sugar Free Dessert*

**Please note specific allergies on convention registration form.**

**If you need additional assistance with a restricted or special diet do not contact the hotel, but rather contact Event Planning & Management Chair Sylvia Olson (call/text at 847/878-2614 or [sylviaeolson@gmail.com](mailto:sylviaeolson@gmail.com)) and she will relay your information to the appropriate hotel staff.**